

DAFTAR PUSTAKA

- [AOAC] Association of Official Analytical Chemist. (2000). *Official Methods of Analysis of AOAC International* (17th ed). Gaithersburg.
- Abdullah, Liu, L., Javed, H, U., & Xiao, J. (2022). Engineering Emulsion Gels as Functional Colloids Emphasizing Food Applications: A Review. *Frontiers in Nutrition*. 9(May). 1–16.
- Aisyah, S. J. (2020). Identifikasi efek protektif bawang putih berupa antioksidan terhadap radikal bebas. *Jurnal Ilmiah Kesehatan Sandi Husada*, 9(2), 1051- 1056.
- Akoh, C. C. (2017). Food lipids: Chemistry, nutrition, and biotechnology, fourth edition. Food Lipids: Chemistry, Nutrition, and Biotechnology, Fourth Edition (pp. 1–1029). CRC Press. <https://doi.org/10.1201/9781315151854>
- Alkandari, S., Al-hassawi, F., Aldughpassi, A., Sidhu, J, S., Al-amiri, H, A., Al-othman, A., Ahmed, N., & Ahmad, A. (2021). Saudi Journal of Biological Sciences Pilot scale production of functional foods using red palm olein : Antioxidant , vitamins ' stability and sensory quality during storage, *Saudi Journal of Biological Sciences*, 28(10), 5547–5554, <https://doi.org/10.1016/j.sjbs.2021.06.032>.
- Alvarado, C. Z. and A. R. Sams. 2003. Injection marination strategies for remediation of pale, exudative broiler breast meat. *Poult. Sci.* 82(8):1332-1336.
- Ansary, J., Forbes-Hernández, T. Y., Gil, E., Cinciosi, D., Zhang, J., ElexpuruZabaleta, M., Battino, M. (2020). Potential health benefit of garlic based on human intervention studies: a brief overview. *Antioxidants* (Basel, Switzerland), 9(7), 619.
- Anonim, 2018.<https://macorp.co.id/Pengertian> & Struktur Allisin, StrukturAllicin Allicin.<https://www.khasiat.co.id/umbi/bawang-putih.html>.
- AOAC (Association of Official Analitical Chemistry), 2005, Official Method BSN. 2015. SNI Sosis Daging 3820:2015. *Standar Nasional Indonesia*. 39.

- Buckle KA. Edwards. Fleet. Wootton. 2009. *Ilmu pangan*. Purnomo H. Adiono. penerjemah. Jakarta (Indonesia): UI Press.
- Borlinghaus, J., F. Albrecht, M. C. H. Gruhlke, I. D. Nwachukwu, and A. J. Slusarenko. 2014. Allicin: Chemistry and Biological Properties. *Molecules*, 19(8): 12591–12618. <https://doi.org/10.3390/molecules190812591>.
- Borlinghaus, J., Albrecht, F., Gruhlke, M. C. H., Nwachukwu, I. D., & Slusarenko, A. J. (2014). Allicin: Chemistry and biological properties. *Molecules*. MDPI AG. <https://doi.org/10.3390/molecules190812591>
- Boylan, J.C. dan Swarbrick, J., 2002. *Encyclopedia of Pharmaceutical Technology*, 2, Marcel Dekker, Inc., New York.
- Budiyanto A. dan S. Usmiati, 2009. Pengaruh Enzim Papain Terhadap Mutu Daging Kambing Selama Penyimpanan. Seminar Nasional Teknologi Peternakan dan Veteriner. 1 (2): 523- 532.
- Bulkaini, Kisworo, D., & Yasin, M. 2019. Karakteristik fisik dan nilai organoleptik sosis daging kuda berdasarkan level substitusi tepung tapioka. *Jurnal Veteriner*. 20(4). 548–557.
- Chen, H, .Mao, L., Hou, Z., Yuan, F., & Gao, Y. 2020. Roles of additional emulsifiers in the structures of emulsion gels and stability of vitamin E. *Food Hydrocolloids*. 99. Article 105372.
- Chiu, S., Williams, P, T., & Krauss, R, M. 2017. Effects of a very high saturated fat diet on LDL particles in adults with atherogenic dyslipidemia: A randomized controlled trial. *PLoS ONE*. 12(2). 1–14.
- Daruningtyas, F. L. 2016. Karakteristik Reduced Fat Mayonnaise Dari Campuran Minyak Wijen Dan Minyak Bekatul Menggunakan Stabilizer Campuran Gel Karagenan Dan Xanthan Gum. In *Nature Methods*. <http://www.ncbi.nlm.nih.gov/pubmed/26849997> <http://doi.wiley.com/10.1111/jne.12374>

- Dikeman, M., & Devine, C, 2014, *Encyclopedia of Meat Sciences* (Second Editioned,), Elsevier Science.
- El-Hamidi, M., & El-Shami, S. M. (2015). Scavenging activity of different garlic extracts and garlic powder and their antioxidant effect on heated sunflower oil. *American Journal of Food Technology*, 10(4), 135-146.
- FAO. (2019). Crops and Livestock Products. FAOSTAT. Diakses dari <https://www.fao.org/faostat/en/#data/QCL/visualize> pada 15 Oktober 2021.
- Freeman F, and Y. Koder. 1995. Garlic chemistry: stability of S-(2- propenyl) 2-propene-l-sulfinothioate (allicin) in blood, solvents and simulated physiological fluids. *J Agric Food Chem* 43:2332-2338.
- Friberg, S. E., Larsson, K., & Sjoblom, J. (Eds.). "Food Emulsions." Marcel Dekker, Inc., 1997.
- Gardjito, M, & S, A, Wardana, 2003, *Hortikultura Teknik Analisis Pasca Panen*, Penerbit Transmedia Global Wacana, Magelang, Yogyakarta,
- Gao H, Ma L, Sun W, Julian D, Cheng C, Zeng H, 2022 Impact of encapsulation of probiotics in oil-in-water high internal phase emulsions on their thermostability and gastrointestinal survival, *Food Food Hydrocoll*, 126:107478,
- Gomes, T, F., and Balke, S, T, (2021), Palm Oil, In *Encyclopedia of Food Chemistry* (pp, 318-322), Academic Press,
- Hernani, N., Mulyono, E., & Ramadhan, K, 2017, Pemanfaatan Monodiasilgliserol(Mdag) Hasil Sintesa Dari Butter Biji Pala Dan Gliserol Sebagai Emulsifier Pada Kualitas Produk Sosis Ayam, *Jurnal Penelitian Pascapanen Pertanian*,13(2), 74,
- IKA, 2015, *T-series | Innovative solutions for dispersion technology Special features | Accessories*.
- Iswoyo, Adi Sampurno, Cornelius Hari Wibowo, Juni Sumarmono, & Triana Setyawardani. (2023). Komposisi Proksimat dan Sensori Sosis Daging Domba Masak Oven dengan Kadar Lemak Berbeda. *JURNAL TRITON*, 14(2), 473–482. <https://doi.org/10.47687/jt.v14i2.455>.

- Iqbal, S., & Bhanger, M. I. (2007). Stabilization of sunflower oil by garlic extract during accelerated storage. *Food Chemistry*, 100(1), 246-254.
- Javad K, Vosoughi Amir R, dan Akrami Majid. 2007. Effects of anethum graveolens and garlic on lipid profile in hyperlipidemic patients. *Lipids in Health and Disease* 6:5 1-5 doi:10.1186/1476-511X-6-5
- Jonsen, G.D. 2004. Prospek dan Preferensi Masyarakat Terhadap Konsumsi Daging Sapi Olahan di Indonesia. *Proceedings of The FGW Food Conference*; 2004 6-7 Oktober; Jakarta.
- Karang, A. A. A. P. P. S., 2016. Pengaruh Penambhaan Tepung Glukomanan Porang dan STPP (Sodium Tripolyphosphate) Terhadap Sifat Fisik dan Sensoris Sosis Ayam. [Skripsi]. Universitas Gadjah Mada, Yogyakarta
- Kim, M, S., Duizer, L, M., & Grygorczyk, A, (2022), Application of a Texture Analyzer friction rig to evaluate complex texture attributes in apples, *Postharvest Biology and Technology*, 186, <https://doi.org/10.1016/j.postharvbio.2021.111820>
- Kim, T,-K., Ham, Y,-K., Shin, D,-M., Kim, H,-W., Jang, H, W., Kim, Y,-B., & Choi, Y,-S, (2020), Extraction of crude gelatin from duck skin: Effects of heating methods on gelatin yield, *Poultry Science*, 99(1), 590–596.
- Kim, T, K., Hyeock Lee, M., In Yong, H., Won Jang, H., Jung, S., & Choi, Y, S, (2021), Impacts of fat types and myofibrillar protein on the rheological properties and thermal stability of meat emulsion systems, *Food Chemistry*, 346(August 2020), 128930.
- Lawrie, R, A., & Ledward, D, A, 2006, *Meat Science* (Seventh ed), CRC Press, <https://www.ptonline.com/articles/how-to-get-better-mfi-results>
- Lenzun, T., Sompie, M., Siswosubroto, S, E., Peternakan, F., Sam, U., & Manado.
- R, 2021, Pengaruh penambahan gelatin terhadap susut masak , daya mengikat
- Lu, Y., & Mao, L, 2019, Development of Emulsion Gels for the Delivery of Functional Food Ingredients : from Structure to Functionality, *Food Engineering Reviews*,

- Lu, Y., Mao, L., Zheng, H., Chen, H., & Gao, Y, 2020, Characterization of β -carotene loaded emulsion gels containing denatured and native whey protein, *Food Hydrocolloids*, 102(September 2019), 105600, <https://doi.org/10.1016/j.foodhyd.2019.105600>
- Manuhara, G, J., Praseptianga, D., & Riyanto, R, A, 2016, Extraction and Characterization of Refined K-carrageenan of Red Algae [Kappaphycus Alvarezii (Doty ex P,C, Silva, 1996)] Originated from Karimun Jawa Islands, *Aquatic Procedia*, 7, 106–111.
- Mardiyah, Sudarmaj. (2018). Efek Anti Oksidan Bawang Putih terhadap Penurunan Bilangan Peroksida Minyak Jelantah. *THE JOURNAL OF MUHAMMADIYAH MEDICAL LABORATORY TECHNOLOGIST*, 1(2), 98. <https://doi.org/10.30651/jmlt.v1i2.1543>
- Marino H, 2010, Phase inversion temperature emulsification: from batch to continuous process, [*thesis*], University of Bath.
- Marjan, A. Q., Marliyati, S. A., & Ekayanti, I. 2016. Development of food product with red palm oil substitution as an alternative functional food high in beta carotene. *Jurnal Gizi Dan Pangan*, 11(2), 91–98.
- Marliyati, S, A., Rimbawan & Harianti, R., 2019, *Minyak sawit merah Sebagai Pangan Kaya Antioksidan dan Diversifikasi Berbagai Produk Olahannya*, Bogor: IPB Press.
- Maryuningsih, R. D., Nurtama, B., & Wulandari, N. (2021). Pemanfaatan Karotenoid Minyak Sawit Merah untuk Mendukung Penanggulangan Masalah Kekurangan Vitamin A di Indonesia. *JURNAL PANGAN*, 30(1), 65–74. <https://doi.org/10.33964/jp.v30i1.473>
- Praptiningsih, Y., Tamrini, dan A, Rahma, 2013, Karakteristik es krim susu kacang tunggak (*Vigna unguiculata* L.) dengan variasi jumlah karagenan dan whipping cream, *J, Agroteknologi*, 7(2): 150-156.
- Pratama R., R. Riyanti dan A. Husni. 2018. Efektivitas bawang putih dengan metode marinasi terhadap kualitas fisik daging broiler. *Jurnal Riset dan Inovasi Peternakan. Journal of Research and Innovation of Animals*, 2(1): 20-25.

- Pratistha, I.N.A., 2023. Pengaruh Konsentrasi Minyak Sawit Merah dan Metode Pembentukan Gel Pada Sifat Fisikokimia Emulsion Gel Berbasis Protein Kedelai-Karagenan Pada Sosis Sapi. Universitas Gadjah Mada, Yogyakarta.
- Purnamasari, N., Andriani, M, A, M., & Kawiji, 2013, Pengaruh Jenis Pelarut dan Variasi Suhu Pengering Spray Dryer Terhadap Kadar Karotenoid Kapang Oncom Mera, *Jurnal Teknosains Pangan*, 2(1),
- Purnomo, H., 2012, *Teknologi Pengolahan dan Pengawetan Daging*, Malang: UBPress,
- Purnomo, H, 1992, *Dasar – Dasar Teknologi Hasil Ternak*, Fakultas Peternakan Universitas Brawijaya, Malang,
- Putra, D,A,P., T,W, Agustini, dan I, Wijayanti, 2015, Pengaruh penambahan karagenan sebagai stabilizer terhadap karakteristik otak-otak ikan kurisi (*Nemipterus nematophorus*), *J, Pengolahan dan Bioteknologi Hasil Perikanan*, 4(2): 1-10.
- Eko, Purwiyato, dan Sutrisno. 2010. Tekno Pangan & Agroindustri. Bogor: Jurusan Teknologi Pangan dan Gizi, Fakultas Teknologi Pertanian IPB.
- Rabinowitch, H. D., & Currah, L. (2002). *Allium Crop Science: Recent Advances*. Wallingford: CABI Publishing.
- Rahayu, Endang Sutriswati, 2012, *Teknologi Proses Produksi Tahu*, Yogyakarta: Kanisius.
- Rahman, K. and G. Lowe. 2006. Garlic and cardiovascular disease: A critical review. *J. Nutr.* 136: 736–740.
- Ramadani D.N., A.H. Maimunah, F.F. Abdilah, A. Dinnar, dan L. Purnamasari. 2021. Efektivitas pemberian bawang putih untuk pengawetan daging ayam. *Jurnal Peternakan Indonesia (Indonesian Journal of Animal Science)*, 23(3): 230-234.
- Ren, Y., Huang, L., Zhang, Y., Li, H., Zhao, D., Cao, J., & Liu, X. (2022, July 1). Application of Emulsion Gels as Fat Substitutes in Meat Products. *Foods*. MDPI. <https://doi.org/10.3390/foods11131950>
- Rohaya, M,S, masket, *et al*, 2013, Rheological properties of different degree of pregelatinized rice flour batter, *Sains Malaysia* 42: 1707-1714,

- Rusdiansyah, R., Dwiloka, B., & Pramono, Y, B, 2021, (Cooking Loss and Hedonic Characteristic of turkey sausage (Meleagris gallopavo) Based on Breast and thigh Meat, *Jurnal Ilmu Dan Teknologi Peternakan*, 9(1), 38–43, <https://doi.org/10.20956/jitp.v9i1.12347>
- Saifullah, M., Ahsan, A., Shishir, M,R,I,, 2016, Production, stability and application of micro- and nanoemulsion in food production and the food processing industry, In *Emulsions; Academic, Press: Cambridge, MA, USA*,405-442.
- Santhosha, S.G., P. Jamuna and S.N. Prabhavathi. 2013. Bioactive components of garlic and their physiological role in health maintenance: a review. *Food Bio sci*, 3:59-74.
- Santosa, W, N,, & Baharuddin, B, (2020), Penyakit Jantung Koroner dan Antioksidan, *KELUWIH: Jurnal Kesehatan Dan Kedokteran*, 1(2), 98–103.
- Santos, F, C,, Cunha, S, C,, Mansilha, C,, Oliveira, M, B, P, P,, & Delerue-Matos, C, (2013), The potential of Soxhlet-based methods for fat extraction: Applicability to different samples, *Food Analytical Methods*, 6(5), 1338–1346.
- Sasaki, J.I., C. Lu, E. Machiya, M. Tanahashi and K. Hamada. 2007. Processed Black Garlic (*Allium sativum*) Extracts Enhance Anti-Tumor Potency against Mouse Tumors. *Medicinal and Aromatic Plant Science and Biotechnology*. 1(2);278-281.
- Setiyono, S., Kusuma, A, H, A,, & Rusman, R, 2017, Effect of Breed, Age, and Sex on Quality of Beef in Special Region of Yogyakarta, *Buletin Peternakan*, 41(2), 176.
- Soeparno. 2005. Ilmu dan Teknologi Daging. Cetakan keempat. Gajah Mada University Press, Yogyakarta.
- Sofiana, A. 2012. Penambahan Tepung Protein Kedelai sebagai Pengikat pada Sosis Sapi. *Jurnal Ilmiah Ilmu-Ilmu Peternakan*. 15(1):1–7.
- Sommerburg, O., De Spirt, S., Mattern, A., Joachim, C., Langhans, C. D., Nesaretnam, K., ... Mall, M. A. (2015). Supplementation with Red Palm Oil Increases β -Carotene and Vitamin A Blood Levels in Patients with

Cystic Fibrosis. Mediators of Inflammation, 2015.

<https://doi.org/10.1155/2015/817127>

Soraya, N. 2013. Mengenal Produk Pangan dari Minyak Sawit. Bogor : IPB Press

Susilawati, Murhadi, & Agustina, 2015, Ragam Asam-Asam Lemak Daging Kambing dan Sapi Segar Serta Olahannya pada Lokasi Karkas yang Berbeda, *Prosiding Seminar Agroindustri Dan Lokakarya, September, 2–3*

Syah, D., Faradilla, R, F., Trisna, V., & Karsono, Y, 2012, Effect of Coagulant and Coagulation Condition to Soybean Curd Protein Profile and Its Correlation to Texture, *Jurnal Teknologi Dan Industri Pangan*, 23(1), 94–94,

Szczesniak AS, 2002, Texture is a sensory property, *Food Quality and Preference* 13:215-225.

Taktak, W., Hamdi, M., Chentir, I., Boughriba, S., Ben Azaza, Y., Li, S., Nasri, M., Karra-Chaâbouni, M., & Nasri, R. (2021). Development of emulsion gelatin gels for food application: Physicochemical, rheological, structural and thermal characterization. *International Journal of Biological Macromolecules*, 182, 1–10.

Tattelman, E. 2005. Health Effects of Garlic. *American Family Physician*, 72 (1): 103–106.

Ternadi, C. O. (2021). Peningkatan Stabilitas Oksidatif Minyak Goreng Sawit dengan Penambahan Ekstrak Bawang Putih (*Allium sativum*) pada Penggorengan Rendam. (Skripsi). Universitas Gadjah Mada, Yogyakarta.

Trisna, V., 2011, Pengaruh Konsentrasi Koagulan GDL (Glucono d Lactone) dan Suhu Koagulasi Terhadap Pola Elektroforesis Protein Terkoagulasi Serta Korelasinya Terhadap Mutu Tekstur Curd Kedelai (*Glycine max*) [Skripsi], Fakultas Teknologi Pertanian, Institut Pertanian Bogor, Bogor.

USDA. 2010. National Nutrient Database for Standard Reference of Raw Garlic. Agricultural Researce Service. United State Departement of Agriculture.

Wu Y, Luo Y, Wang Q, 2012, Antioxidant and antimicrobial properties of essensialoils encapsulated in zein nanoparticles prepared by liquid-liquid dispersion method, Di dalam, Afandi FA, 2014, Pengaruh

nanoenkapsulasi terhadap mutu sensori, fisikokimia dan fisiologis aktif minuman fungsional berbasis kumis kucing (*Orthosiphon aristatus* Bl, Miq), [Tesis], Bogor (ID): Institut Pertanian Bogor.

Xu, Y., Sun, L., Zhuang, Y., Gu, Y., Cheng, G., Fan, X., ... Liu, H. (2023, July 1). Protein-Stabilized Emulsion Gels with Improved Emulsifying and Gelling Properties for the Delivery of Bioactive Ingredients: A Review. *Foods*. Multidisciplinary Digital Publishing Institute (MDPI). <https://doi.org/10.3390/foods12142703>

Yamagata, K, 2023. Fatty acids act on vascular endothelial cells and influence the development of cardiovascular disease, *Prostaglandins and Other Lipid Mediators*, 165 (December 2022), 106704.

Yamaguchi, Y., and H. Kumagai. 2019. Characteristics, Biosynthesis, Decomposition, Metabolism and Functions of The Garlic Odour Precursor, S-Allyl-L-Cysteine Sulfoxide (Review). *Experimental and Therapeutic Medicine*: 1528–1535. <https://doi.org/10.3892/etm.2019.8385>.

Yuan, Y., Gao, Y., Zhao, J., & Mao, L, 2008, Characterization and stability evaluation of β -carotene nanoemulsions prepared by high pressure homogenization under various emulsifying conditions, *Food Research International*, 41(1), 61–68, <https://doi.org/10.1016/j.foodres.2007.09.006>

Zhang, K., Mao, Z., Huang, Y., Xu, Y., & Huang, C. 2020. Ultrasonics - Sonochemistry Ultrasonic assisted water-in-oil emulsions encapsulating macro-molecular polysaccharide chitosan: Influence of molecular properties, emulsion viscosity and their stability, *Ultrasonics - Sonochemistry*, 64(Febuary), 105018.